

Fond du Lac County Senior Dining Program Menu 2 Dates: January 11th – February 12th, 2010

<u>Mon., January 11th</u> Southern Fried Chicken Whipped Potatoes Gravy Rivera Blend Veg. Chilled Peaches Carrot Cake w/cream cheese frosting White Bread	<u>Tues., January 12th</u> Hungarian Goulash Over Pasta Capri Blend Veg. Cinnamon Applesauce Prune Cake Marble Rye Bread	<u>Wed., January 13th</u> BBQ Ribs O'Brien Potatoes Spinach Pea and Cheese Salad Molasses cookies Rye Bread	<u>Thurs., January 14th</u> Meatloaf w/Ketchup Baked Potatoes Margarine pat Sour Cream Squash Mandarin Oranges German Apple Cake Wheat Bread	<u>Fri., January 15th</u> Pork Steak Gravy Mashed Potatoes Mixed Vegetables Lime Cottage Cheese Salad Vanilla Pudding Poppy Seed Muffin
<u>Mon., January 18th</u> Pizza Casserole Garden Blend Veg Ambrosia Salad Ice Cream Wheat Bread	<u>Tues., January 19th</u> Roast Pork Loin Whipped Potatoes Gravy Cream Style Corn Tropical Fruit Oatmeal Raisin Cookie Vienna Bread	<u>Wed., January 20th</u> Ring Bologna Ketchup / Mustard German Potato Salad Red Cabbage Under the Sea Salad Fruit Cocktail Cake White Bread	<u>Thurs., January 21st</u> Roast Chicken Parsley Potatoes Margarine Pat Harvard Beets Hunter's Pudding Chilled Pears Wheat Bread	<u>Fri., January 22nd</u> Tuna Noodle Casserole Broccoli Apple Rings Fresh Fruit Russian Rye
<u>Mon., January 25th</u> Spaghetti and Meatsauce Italian Cut Gr. Beans Tapioca Pudding Tossed Salad w/ Italian dressing Italian Bread Parmesan Cheese	<u>Tues., January 26th</u> Pork Chop in gravy Backwoods Potatoes Tomato/Zucchini Sunshine Salad Sherbet WW Dinner Roll	<u>Wed., January 27th</u> Roast Beef Whipped Potatoes Gravy Winter Blend Veg. Apricots Fresh Fruit Sourdough Bread	<u>Thurs., January 28th</u> Baked Liver Whipped Potatoes Gravy French Cut Green Beans Carrot Raisin Salad Pineapple upside Down Cake White bread	<u>Fri., January 29th</u> Sloppy Joes On a Bun Oven Brown Potatoes Baked Beans Perfection salad Banana cake
<u>Mon., February 1st</u> Chili Cheese Slice Crackers California Blend Veg Mixed Fruit Salad Peach Cobbler Rye Bread	<u>Tues., February 2nd</u> BBQ Chicken Red Jacket Potatoes Margarine Pat Pea & Carrots Tossed Salad w/ 1000 Island Dressing Pumpkin Bar Wheat Bread	<u>Wed., February 3rd</u> Baked Ham Scalloped Potatoes Baby Whole Carrots Pineapple Tidbits Ice Cream Light Rye Bread	<u>Thurs., February 4th</u> Swedish Meatballs Over Rice Wisconsin Blend Veg Applesauce Gelatin Fresh Fruit Cornbread Muffin	<u>Fri., February 5th</u> Veal parmesan Spaghetti noodles Italian Cut Gr. Bean Mixed Fruit Cup Cherry Crisp Vienna Bread
<u>Mon., February 8th</u> Ham loaf Sweet Potatoes Whole Kernel Corn Macaroni Salad Fresh Fruit Russian Rye Bread	<u>Tues., February 9th</u> Salisbury Steak in Gravy Garlic Mashed Potatoes Peas 3 Bean Salad Blueberry Torte Apple Muffins	<u>Wed., February 10th</u> Pork Chop Suey Soy Sauce Chow Mien Noodles Fluffy Rice Japanese Blend Veg Fruit For Salad Lazy Daisy Oatmeal Cake White Bread	<u>Thurs., February 11</u> Roast Turkey Homemade Dressing Gravy Asparagus Cranberry Sauce Strawberry Shortcake Whole Wheat Bread	<u>Fri., February 12th</u> Beef Stew Over Dumpling Brussels Sprouts Purple Plums Birthday Cake Dinner Roll

**Menus are subject to change*

**2% Milk, and Margarine*

Served with all congregate meals

Esther Mukand-Cerro, R.D., C.D.
Alyson Koehn, FSD

Fond du Lac County Senior Dining Program Menu 2 Dates: January 11th – February 12th, 2010

**Menus are subject to change
*2% Milk, and Margarine
Served with all congregate meals*

Esther Mukand-Cerro, R.D., C.D.
Alyson Koehn, FSD